



Christmas Day Lunch 2023

\$240 per person (food only) [Children – under 10yo \$100]

[Deposit of \$100pp required to **make a booking**]

FULLY BOOKED

SAMPLE Menu

*** **Set starter** ***

Hiramasa **kingfish crudo** & citrus cured **scallop**,
smoked yoghurt, pickled onion, gooseberries

*** **entrees** ***

Mooloolaba **prawn** & salmon **raviolo**, prawn-bisque

Tempura **zucchini flowers**, Heirloom tomato salad,
stracciatella, dried black olives, basil oil

Agnolotti del Plin, (pork & veal),
Tuscan kale, pecorino, pangratatta

*** **main courses** ***

Patagonian **toothfish**,
zucchini gratin, buttermilk sauce, herb oil

Honey glazed **duck** breast, duck confit croquette,
agrodolce witloof, chestnut puree, cherry-jus

Char grilled, Grass Fed 'Cape Grim' beef **scotch-fillet** (300gms, MB2+),
celeriac-wasabi puree, pencil leeks, salsa verde, Shimeji mushroom, aged balsamic-jus

*** **'la dolce vita'** ***

Your own plate of 4 small sweet treats

Christmas pudding, brandy custard

Lydia's Peach Melba **pavlova**

Yuzu-honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

*We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$60 per bottle**.*